



**University of Louisiana at Monroe
Classic Fare Catering**





Breakfast

Bakery

By the Dozen

8 inch Quiché Lorraine - \$5.45
Assorted Demi Danish - \$6.80

Assorted Petit Fours - \$7.90
Bagels - \$14.60
(blueberry, cinnamon raisin, plain)
Mini Bagels \$5.45
Brownies - \$11.15
Cheese Krispies - \$7.30
Cheesecake Bites - \$14.05
Chocolate Pralines - \$8.50
Cream Cheese Brownies - \$11.75
Glazed Donuts - \$6.95

Lemon Squares - \$7.30
Light Flaky Croissants (2 oz) - \$9.55
Mini Cinnamon Rolls - \$6.15
Miniature Assorted Muffins - \$6.45
Miniature Brownies - \$7.80
Miniature Cookies - \$4.40
Rice Krispie Treats - \$7.30
Sausage & Biscuits - \$13.10
Pecan Tassies - \$12.00
Virginia's Pralines - \$7.90
Coconut Macaroons \$7.90
Mini Eclairs \$7.90

Bakery Specials

Banana Nut Bread - **\$7.35**
Carrot, German Chocolate, or Italian Cream Sheet Cake - Full-Sheet - **\$42.00**
Carrot, German Chocolate, or Italian Cream Sheet Cake - Half-Sheet - **\$28.40**
Fresh Baked Pies - **\$9.55**
(*apple, peach, pecan, pumpkin, sweet potato*)
Fruit Cobblers - **\$12.30**
(*apple, blackberry, blueberry, cherry, peach*)
White or Chocolate Cake - Full-Sheet - **\$36.15**
White or Chocolate Cake - Half-Sheet - **\$22.85**



Breakfast Selections

Golden Brunch - \$10.35

(Minimum of 30 required)

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|---------------------------------------|---------------------------------|
| Assorted Breakfast Pastries | Assorted Chilled Bottled Juices |
| Baked Sliced Pit Ham | Biscuits & Sausage Gravy |
| Assorted Seasonal Fresh Fruit Display | Scrambled Eggs with Cheese |
| French Toast Strips | Roasted Red Potatoes |
| Maple Syrup | Regular & Decaf Coffee |

Maroon Brunch - \$7.30

(Minimum of 15 required)

- | | |
|---------------------------|-----------------------------------|
| Assorted Fresh Fruit Tray | Assorted Muffins & Cinnamon Rolls |
| Bacon | Biscuits & Sausage Gravy |
| Scrambled Eggs | Hash Browns |
| Orange Juice | Regular & Decaf Coffee |

Continental - \$6.15

- | | |
|-----------------------------|------------------------|
| Assorted Breakfast Pastries | Chilled Bottled Juices |
| Fresh Fruit Tray | Regular & Decaf Coffee |

Croissant - \$7.15

- | | |
|---------------------------------|------------------------|
| Assorted Chilled Bottled Juices | Cheese |
| Croissant with Scrambled Eggs | Fresh Fruit Tray |
| Hash Brown Potatoes | Regular & Decaf Coffee |

Deluxe - \$8.50

(Minimum of 25 required)

- | | |
|---------------------------------------|---------------------------|
| Assorted Breakfast Pastries & Muffins | Assorted Fresh Fruit Tray |
| Bacon & Sausage | Biscuits |
| Cheese Omelets | Hashbrowns |
| Orange Juice | Regular & Decaf Coffee |

Healthy Start - \$6.55

- | | |
|---------------------------|------------------------|
| Assorted Muffins & Bagels | Chilled Bottled Juices |
| Chilled Bottled Water | Fresh Fruit Tray |

Quiché Lorraine - \$7.35

- eggs, ham and cheese baked in a pie shell, served with:
 Assorted Demi Danish and Muffins
 Fresh Fruit Tray
 Orange Juice Regular & Decaf Coffee



Beverages

By the Gallon

(One gallon yields 20 6-oz servings)

Fresh Brewed Coffee - \$12.25
(regular & decaf)

Fresh Brewed Iced Tea - \$9.00

Fruit Punch / Lemonade - \$9.00

Gourmet Coffees (Java City) - \$16.70

Hot Chocolate - \$14.50

Hot Tea - \$14.50

(Assorted gourmet & regular)

Iced Water - \$3.15

Specialty Punches - \$16.85

(Frozen strawberry, sherbets, orange citrus, cranberry / pineapple)

Price per Beverage

Bottled Juices & Water - \$1.65 ea.

Canned Sodas - \$1.15 ea.

(Coke & Diet Coke, Dr. Pepper & Diet Dr. Pepper, Sprite & Diet Sprite)



Classic Fare Box Lunches

\$9.00

Great for working lunches or lunch on the go

Each box lunch includes:

Deli Sandwich

With your choice of meats, cheeses & breads

Meats

Chicken Salad

Corned Beef

Pimento Cheese

Roast Beef

Smoked Ham

Smoked Turkey Breast

Tuna Salad

Turkey Breast

Cheeses

American

Cheddar

Hot Pepper Jack

Swiss

Breads

Croissant

French Break

Kaiser Roll

Onion Roll

Wheat Sub Bun

White Sub Bun

Small Bag of Chips

Pickle Spear

Gourmet Chocolate Chip Cookie or Brownie

Each box contains a napkin, condiments, and dinner mint.

Group orders will be taken the day prior if received by 2:00 PM and are guaranteed to be delivered by 12:00 noon.

Sandwich Platters

All sandwich plates are served with finger desserts & iced tea.

American Club - \$7.60

Sliced ham, turkey and American cheese, bacon, lettuce and sliced tomato on toasted break quarters, served with pickle spear and potato chips.

D C Sub - \$7.60

Your choice of roast beef, ham or smoked turkey with sliced cheddar or swiss, lettuce & tomato on fresh baked white or wheat sub buns, served with mustard, mayonnaise, fresh vegetable sticks and fresh fruit slices.

Grilled Chicken Breast - \$7.80

Grilled seasoned chicken breast, lettuce and tomato & honey dijon sauce on a kaiser bun, garnished with fresh fruit.

King Ranch Chicken Sandwich - \$11.40

Grilled seasoned chicken breast topped with sautéed mushrooms, mild cheddar cheese, sweet purple onions, chives dressed with ranch dressing on an Italian or French roll, served with pasta or potato salad.

POBOY Sandwich Buffet - \$9.26

Ham, roast beef, turkey platter with assorted cheese slices. Condiment trays include: lettuce, tomato, purple onion, pickles, mayonnaise and mustard packets, individual chips, beverage, and cookies.

The Ruben - \$7.30

Thinly sliced corned beef, swiss cheese, sauerkraut, russian dressing on toasted rye break served with potato chips and pickle spear.

Turkey Swiss Croissant - \$9.70

Smoked turkey, swiss cheese, lettuce and tomato on a croissant, served with fresh vegetables and pasta salad





Salads

All salads are served with assorted dressing or dressing of your choice, fresh baked rolls and iced tea.

Cashew Chicken Salad - \$10.95

Grilled chicken breast, cashews, water chestnuts, green onion, chinese noodles on a bed of tossed salad greens, garnished with carrot and celery sticks.

Chef's Salad - \$9.65

Ham, turkey, cheddar cheese, tomatoes and cucumbers on a bed of mixed lettuce topped with eggs & croutons.

Cobb Salad - \$11.20

Diced chicken breast, bacon, tomato, avocado, hard boiled egg topped on a bed of mixed salad greens, sprinkled with blue cheese crumbles.

House Tossed Salad - \$3.85

12 oz. bowl of tossed salad greens topped with tomatoes, cucumbers and grated cheese.

Mexican Taco Salad - \$10.95

Crisp taco salad shell filled with a bed of lettuce topped with your choice of spicy beef or chicken fajita meat, shredded cheese, chopped tomatoes, sour cream, guacamole and salsa.

Shrimp Remoulade Salad - \$13.95

Large seasoned boiled shrimp in a cajun remoulade dressing over a bed of lettuce and vegetables.

Spinach Salad - \$11.80

Tender spinach leaves mixed with chopped eggs, fresh mushrooms, bacon pieces topped with a warm honey bacon mustard dressing.

Stuffed Pineapple Boat - \$11.75

One half pineapple filled with chunky chicken salad served on a bed of lettuce, garnished with fresh fruit slices.

Trio Salad - \$10.95

A combination of 3 salads, chunky chicken salad, garden pasta with fresh vegetables, and fresh fruit salad served on a bed of lettuce.



Served Entrees & Buffets

All served meals include:

- 1 entrée
- 2 vegetables
- 1 salad
- 1 dessert

All buffets are served with:

- 1 entrée
- 2 vegetables
- 1 salad
- 1 dessert

Served meals and buffets include dinner rolls, water, iced tea, coffee and refill service on beverages.

There is an additional charge of \$3.50 per person for seated service.

If you choose to have 2 entrees available, the chef will prepare enough of both entrees for the total number of guests. There will be an additional entree charge of \$3.00 per guest per the cheaper of the two entrees.

Linen tablecloths and napkins and your choice of china or clear plastic dinnerware is included in the price.

All off-site caterings will be assumed plastic service unless otherwise stated. There will be a \$100.00 additional charge for China service offsite.

Policies do not permit the availability of take home service at any catered event.

Served Entrees

Beef

Beef Lasagna - \$11.70

Traditional Italian lasagna. Served with garlic bread

Sesame Beef - \$10.50

Lean pieces of sirloin served with a lemongrass soy glaze over noodles

Chicken Fried Steak - \$9.85

Served with cream gravy

Chopped Sirloin Au Poivre- \$10.90

8 oz. ground sirloin topped with a peppercorn sauce

London Broil - MARKET

Marinated flank steak slow roasted and sliced for maximum tenderness

Medallions of Beef Tenderloin - MARKET

Seared and roasted, topped with sauce Dianne

Prime Rib Au Jus - MARKET

10 oz. choice cut beef served medium with Au Jus, horseradish and sour cream the on side

Rib eye Steak - MARKET

10 oz. choice cut steak marinated, roasted in its natural juices and served with Béarnaise

Sliced Roast Beef Au Jus - MARKET

8 oz. slow roasted top round of beef with natural juices

Hickory Smoked Brisket - MARKET

Sliced and served with a chipotle mesquite BBQ sauce.



Served Entrees continued

Poultry

Almondine - \$11.70

Stuffed with a wild rice almond stuffing & topped with a Hollandaise sauce

Cajun Chicken - \$10.90

Chicken breast seasoned with Cajun spices, topped with sautéed onions and peppers

Chicken & Angel Hair Pasta - \$11.70

Chicken breast in light cream sauce over angel hair pasta

Chicken and Sausage Jambalaya - \$10.65

A spicy Cajun rice with chicken and smoked sausage

Chicken Florentine - \$13.05

Stuffed with spinach and feta cheese & topped with a supreme sauce

Chicken Fried Chicken - \$11.45

Breaded and fried chicken breast served with a cream gravy on side

Chicken Oscar - \$14.40

Served with crabmeat, asparagus spears, and béarnaise sauce

Piccata Chicken - \$12.30

Breaded chicken breast filet served with a caper cream sauce

Pollo con Pomodoro - \$13.35

Blackened Chicken over spinach fettuccine and drizzled with sun dried tomato cream sauce

Lemon Pepper - \$10.65

Served with a lemon pepper sauce

New Orleans - \$13.90

Seasoned fried boneless breast topped with Gulf shrimp & remoulade sauce

Chicken A' La Provençal - \$11.20

Oven seared chicken breast with a garlic and tomato white wine sauce

Pecan Chicken Breast - \$11.45

Chopped pecans included in breading, served with a pecan cream sauce

Teriyaki - \$10.10

Served with a garlic-ginger sauce

Roasted Turkey & Dressing - \$11.70

Served with homemade dressing, whipped potatoes and giblet gravy





Served Entrees continued

Pork

Bourbon BBQ Ribs - \$13.60

Short rack smothered in bourbon BBQ sauce

Clove Studded Pit Ham - \$11.70

Hickory smoked and glazed with a honey Dijon glaze

Maple & Thyme Marinated Pork Chop - \$11.70

8 oz. pork chop over wild rice (starch pre-selected)

Al Forno Pork Roast - \$11.20

Pork roast fillets seasoned with Italian herbs and served with a Basil demi

Rosemary Pork Chop - \$10.90

A marinated pork chop grilled to perfection and served with a Rosemary beurre blanc

Pork Orloff - \$13.05

Medallions of pork stuffed with a country cornbread dressing and served with a Apple ginger chutney

Vegetarian

Allegro Pasta - \$9.85

Classic pasta with your choice of a fresh allegro sauce, marinara or alfredo sauce. Served with garlic sticks.

Vegetable Lasagna - \$10.35

Lasagna filled with spinach and vegetable layers and alfredo sauce.

Chicken Fried Portabello Mushroom - \$11.20

Portabello mushroom hand breaded, deep fried and topped with a sherry cream sauce.

Eggplant Parmesan - \$10.35

Prepared in the traditional manner.

Ravioli Basilico - \$11.20

Cheese stuffed Ravioli with a basil Pesto cream sauce.

Served Entrees continued

Seafood

Fried Catfish - \$14.40

Lightly breaded catfish fillets fried till golden brown served with tartar sauce and hush puppies.

Catfish New Orleans - \$16.80

Seasoned fried boneless Catfish filet topped with Gulf shrimp & remoulade sauce.

Pescado Con Salsa - \$15.65

Oven Baked Catfish with corn salsa and chipolata cream

Lobster Thermidor Pasta - Market price

Sautéed Lobster with a traditional Thermidor sauce over black pepper fettuccini.

Scallops Alma - \$11.20

Sautéed Scallops in a Brandy cream sauce over Angel Hair Pasta.

Shrimp Remoulade - \$18.50

Gulf shrimp served with a Cajun remoulade sauce over fettuccini.

Crabmeat Au Gratin- \$14.40

Baked with Three-cheeses, Béchamel and breadcrumbs until golden and crispy.

Trout Puttanesca - \$12.27

Oven baked with a spicy tomato and olive sauce.

Shrimp Scampi - \$18.50

Gulf shrimp served in a garlic butter sauce over fettuccini.



Theme Buffets

(for a minimum of 40 people)

Ballpark - \$10.10

1/3 lb. hamburgers, hot dogs with chili and cheese, trimmings and baked beans, corn on the cob, and French fries accompanied by relishes, onion, lettuce, tomato and cheese.

Chinese Cuisine - \$11.75

Sweet & sour chicken, spicy Hunan chicken, peppered beef, and beef & broccoli stir fry. Accompanied by stir-fried vegetables, fried rice, and egg rolls and fortune cookies. Egg drop soup, add \$.50.

Chuck Wagon Cookout - \$13.95

Smokehouse BBQ brisket & roasted chicken quarters served with fried potatoes, baked beans, corn on the cob and homemade biscuits. Carved prime rib, add \$3.50.

Deep South - \$12.30

Roasted chicken or carved roast beef with mashed potatoes & gravy, fried okra, black-eyed peas and cornbread.

Italian - \$11.70

Meat lasagna & pastas with sauces: marinara and alfredo or meat sauce. Served with Italian green beans, tossed salad and garlic bread sticks.

Mardi Gras - \$12.30

Chicken and sausage jambalaya & shrimp Creole over rice served with black-eyed peas, candied sweet potatoes, red beans and rice & cornbread muffins. Chicken gumbo, add \$.50.

Mexican Fiesta - \$12.80

Create your own beef tacos and chicken fajita served with cheese enchiladas, Spanish rice, refried beans, Mexican corn, nacho chips, diced tomatoes, shredded lettuce, sour cream, shredded cheddar cheese and picanté sauce. Chili con queso or guacamole, add \$.95.





Theme Buffets (continued)

Mini Sandwich - \$9.00

Selection includes shaved ham, turkey, roast beef, sliced American and Swiss cheeses on kaiser rolls. Served with potato chips and tossed salad. (Does not include salad bar)

Sandwich Buffet - \$9.75

Selection includes shaved ham, turkey, roast beef, sliced American and Swiss cheeses on kaiser rolls. Served with baked beans or soup de jour and potato chips.

Soup / Salad / Baked Potato Bar - \$10.6

oup de jour, salad bar, hot baked potatoes with broccoli and cheese, chili, sour cream, salsa, shredded cheese, chives and bacon bits. Served with rolls and assorted crackers.

Theme buffets are accompanied by a beverage, salad bar and dessert bar.

Additional vegetables or starches cost an additional \$.75 per person.

Served Entrees & Buffets (continued)

Accompaniments

*All accompaniments are included in the price of the meal.
Premium salads and premium vegetables are an
additional \$.50 per serving.*

Salad Selections

(Select one salad for served meal, 1 salad for a buffet)

Carrot & Raisin Salad
Coleslaw
Marinated Pasta Salad
Potato Salad
Tomato & Cucumber
Tossed Salad

Premium Salads

Caesar Salad
Fresh Fruit Salad
Fresh Spinach and Mushroom Vinaigrette
Golden Iceberg with Dressing
Gourmet Spring Mix Salad
Herbed Red Potato Salad
Marinated Button Mushrooms
Fresh Broccoli Salad
Sliced Tomatoes with Mozzarella Cheese and Basil

Salad Dressings

Creamy Italian
French
Honey Dijon
Italian
Ranch
Thousand Island

Gourmet Dressings - Add \$.25

Balsamic Vinaigrette
Bleu Cheese
Caesar
Raspberry Vinaigrette



Served Entrees & Buffets (continued)

Vegetable Selections

Select two vegetables

Au Gratin Potatoes
Baked Beans
Broccoli & Rice Casserole
Broccoli Florets with Herbed Butter
Buttered Whole New Potatoes
Cajun New Potatoes
Candied Sweet Potatoes
Cauliflower & Broccoli
Corn on the Cob
Country Green Beans
Dilled Baby Carrots
French Potatoes
Fried Okra
Garlic Cheddar Potatoes
Green Beans Almondine
Honey Glazed Baby Carrots
Italian Green Beans
Macaroni & Cheese
Mexican Corn
Rice Pilaf
Southern Style Cornbread Dressing
Southwest Mixed Vegetables
Spanish Rice
Sweet Potato Casserole with Marshmallow Topping
Whipped Potatoes
White Rice
Whole Kernel Corn
Wild Rice
Yellow Squash Casserole

Premium Vegetables

Premium vegetables are priced an addition \$.50 per serving.

Asparagus Spears
Baked Potato with Sour Cream, Chives & Butter
Cajun Dirty Rice
Duchess Potatoes
Escalloped Apples
Fettuccini Alfredo
Fresh Vegetable Medley: broccoli, cauliflower, carrots
Fresh Grilled Vegetables: marinated squash, zucchini,
mushrooms, onions, bell peppers
Sugar Snap Peas
Twice Baked Potatoes



Served Entrees & Buffets (continued)

Dessert Selections

Traditional desserts are included in the price (unless otherwise specified).

Elite desserts cost \$1.90 extra per person.
Specialty deserts cost \$2.45 extra per person.

Traditional

Apple, Peach or Cherry Cobbler
Apple Pie or Cherry Pie
Black Forest Cake
Boston Cream Pie
Cheesecake with Chocolate or Strawberry Topping
Chocolate Cream Pie
Chocolate Pound Cake
Fudge Marble Pound Cake
Lemon Ice Box Pie
Pound Cake with Strawberries & Cream
Pumpkin Pie or Sweet Potato Pie

Elite

Carrot Cake
Chocolate Suicide Cake
French Silk Pie
German Chocolate Cake
Granny Smith Apple Crumb Crust Pie
Pecan Pie

Specialty

Italian Cream Cake
Key Lime Pie
Pecan Turtle Cheesecake
Raspberry Cheesecake
Tollhouse Pie
Torta Tarimisú



Hors D'Oeuvres

Assorted Party Trays

Small (14 inch) - 15 people

Medium (16 inch) - 30 people

Large (18 inch) - 50 people

Assorted Cheeses and Fresh Fruit

Small - \$34.80 Medium - \$44.30 Large - \$66.00

Assorted Cheeses with Crackers

Small - \$29.65 Medium - \$43.70 Large - \$51.65

Assorted Cocktail Sandwiches

(Shaved ham, turkey, or roast beef on cocktail buns with mayo and honey dijon mustard)

Medium (25) - \$35.90

Large (50) - \$72.80

Assorted Finger Sandwiches

(Your choice of cucumber, pimento cheese, chicken salad, ham & tuna salad)

50 quarters - \$28.05

100 quarters - \$50.30

Assorted Fresh Fruits

Small - \$31.85 Medium - \$43.15 Large - \$56.55

Assorted Fresh Vegetables with Ranch Dip

Small - \$31.85 Medium - \$43.15 Large - \$53.85

Cheese Ball and Crackers - \$40.20

(Cheese ball rolled in pecans with crackers)

Chocolate Dipped Strawberries (seasonal)

Small - \$34.30 Medium - \$51.40 Large - \$84.00

Deviled Eggs

Small - \$11.10 Medium - \$20.60 Large - \$40.00

Peel & Eat Shrimp - Market Value

(with cocktail sauce)

Watermelon Boat - \$52.80

(Serves 30 - 35 people)



Hors D'Oeuvres (continued)

Hot Appetizers

Priced per dozen

We recommend that you base your need on 2-3 pieces per person, for each menu item selected for a 4-hour reception.

Marinated Crabclaws - MARKET

BBQ Cocktail Smokies - \$5.75

Breaded Cheese Sticks - \$12.30
(with marinara sauce)

Chicken Quesadillas - \$13.35

Chinese Egg Rolls - \$17.45
(served with sweet & sour sauce)

Crabmeat Stuffed Mushrooms - MARKET

Fried Breaded Mushrooms - \$11.20
(served with ranch dressing)

Fried Cajun Catfish Strips - \$14.05
(served with tartar sauce)

Fried Chicken Breast Strips - \$12.95
(served with honey dijon or spicy BBQ)

Fried Chicken Drummetts - \$7.80

Hot & Spicy Buffalo Wings - \$8.95
(served with blue cheese dressing)

Mini Natchitoches Meat Pies - \$7.80

Petite Quiché - \$14.05

Santa Fe Chicken Egg Rolls - \$20.15

Stuffed Potato Skins - \$12.30
(served with sour cream)

Swedish Meatballs - \$7.80

Fried Green Tomatoes with peach chutney (seasonal) - \$7.80

Oysters Rockafeller - Market price

Clams Casino - Market price



Hors D'Oeuvres (continued)

Priced by the Quart



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- French Onion Dip - \$11.40**
 - Guacamole - \$18.75
 - Hot Chili Con Queso Dip - \$31.30**
(with tortilla chips)
 - Hot Seafood Dip - \$38.65**
(with toasted baguettes)
 - Hot Spinach & Artichoke Dip - \$27.40**
(with toasted baguettes)
 - Picadillo - \$27.40**
(with tortilla chips)
 - Ranch Dip or Salsa - \$12.30**
 - Fresh Hot Seafood Gumbo \$18.20**
 - Chicken & Sausage Gumbo \$12.50**
 - Chicken & Sausage Jambalaya \$12.00**

Chips & Snacks

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- Chips (2 lbs) - \$7.85**
 - Goldfish (2 lbs) - \$13.40**
 - Mints (1 lb) - \$7.80**
 - Mixed Nuts (2 lbs) - \$19.00**
 - Party Mix (2 lbs) - \$14.40**
 - Pretzels (2 lbs) - \$10.10**

Carved Items

Silver dollar rolls, dijon mustard, mayonnaise and horseradish sauce accompany all carved items.

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- Baron of Beef (200 people) - \$307.00**
 - Rotisserie Breast of Turkey (40 people) - \$106.50**
w/cranberry juslie
 - Ancho Crusted Tenderloin of Beef (25 people) – market price**
w/ mole sauce
 - Orange Marmalade glazed Pit Ham (40 people) – \$106.50**
w/ pineapple chutney
 - Pecan Smoked Top Round of Beef (60 people) – \$140.00**
w/ sweet shallot demi

Something New

Chocolate Fountain Stainless Steel

Flowing luscious rich chocolate

Served with Fresh Assorted Seasonal Fruits

\$400 per 100 guests

Also can do any "add on" such as marshmallows,
pretzels, etc.



CHEF'S CHOICE

BEEF

- *SESAME GRILLED FLANK WITH A SWEET AND SPICY HOISIN GLAZE*
- *HORSERADISH AND DIJON ENCASED MEDALLION OF RIB ROAST WITH BLACK CURRANT AU JUS (8-10 OZ)*
- *OSSO BUCO WITH CLASSIC GREMOLATA*
- *BOEUF A LA CHASSEUR (AN 8 OZ BEEF FILET WITH A YUKON GOLD POTATO CRUST AND MUSHROOM SAUCE)*

PORK

- *PROSCIUTTO WRAPPED PORK RIB CHOP WITH ROASTED PEPPERS AND GORGONZOLA*
- *ANCHO SEARED PORK TENDERLOIN WITH CHIMICHURRI AND SALSA DE MAIZ*
- *CHILI GARLIC CENTER CUT PORK CHOP WITH SPRING ONION AND SAUTEED ENOKI MUSHROOMS*

SEAFOOD

- *GROUPER A LA MEUNIERE*
- *BACON AND CHIPOTLE RUBBED CATFISH WITH ORANGE RELISH*
- *SEA SCALLOPS GRATINEE WITH BOURSIN AND A CAPER CHARON*
- *ABITA BBQ SHRIMP AND WHITE CHEDDAR GRITS*
- *MACADAMIA NUT DUSTED MAHI-MAHI WITH CITRUS CURRY CREAM AND TOSTONE SALAD*

CHICKEN

- *GARLIC MARINATED STATLER CHICKEN WITH TANGERINE HONEY AND SWEET POTATO STRAWS*
- *CHARBROILED BREAST OF CHICKEN WITH TRINITY VEGETABLES AND ANDOUILLE CRÈME*
- *POLLO CON SPINACHI E FUNGHI (BREAST OF CHICKEN STUFFED WITH SPINACH, BUFFALO MOZZERELLA AND CREMINI MUSHROOMS, DRIZZLED WITH A CORTESE BEURRE BLANC)*
- *COQ AU VIN (FRENCHED CHICKEN LEG STUFFED WITH MOREL INFUSED GOAT CHEESE AND FINISHED WITH A RED WINE HERB VELOUTE)*

PRICING WILL BE BASED ON CURRENT MARKET> PRICE WILL INCLUDE ONE PREMIUM BREAD, SALAD, VEGETABLE, STARCH, AND DESSERT.

Gourmet Cheese Tray

Includes / Chef's choice of domestic and imported cheeses w/ specialty crackers including Boursin, Brie, Gouda, Goat and Gorgonzola.

Small - \$ 63.00 / 25 - 30 guests

Large - \$125.85 / 50 - 60 guests